

Commodity Specification

Corn Syrup (High Fructose)



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I. General**A. Commercial Item Description (CID)**

Corn Syrup (high fructose) (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable Commercial Item Description (CID), A-A-20124B, effective on the date of the Invitation for Offers to Sell (Invitation). The CID is incorporated herein and made a part of this Commodity Specification.

B. Exceptions to CID

Exceptions to the CID purchases are found in Section II, Commodity Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

C. Product Origin

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100% grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV-206.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill contracts awarded by USDA. Such segregation plan must be made available to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin, to the grower level. Contractors must also ensure that the documentation provided by any sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.
4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the USDA Grain Inspection, Packers and Stockyards Administration (GIPSA), Federal Grain Inspection Service (FGIS)(USDA Grader) when requesting inspection service. USDA graders will select and review at

least one code for each contract to determine compliance with the Agency's domestic origin requirements.

5. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and sub-contractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract ~~termination, and penalties at Title 18, Section 1001 of the US Code concerning~~ falsification of information.

D. Manufacturing Practices

1) Good Manufacturing Practices

All Corn Syrup must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

2) Plant Audit

Successful bidders are required to undergo an annual plant survey.

The primary purpose of conducting a plant survey is to ensure that the contractor produces products in a clean, sanitary environment. Contractors are required to maintain process operations records that are sufficiently detailed as to allow the Grain Inspection, Packers and Stockyards Administration (GIPSA) and AMS, Fruit and Vegetable Programs, to determine past and current sanitation practices.

The GIPSA will conduct the plant surveys. GIPSA personnel will follow the procedures found in the GIPSA's Sanitation Inspection Handbook. Contractors must provide the Contracting Officer with a copy of an acceptable completed survey. An acceptable plant survey will be valid for one year.

Contractors who have a GIPSA inspector in-plant through a contract service agreement will be considered to have met the plant survey requirement, since a plant survey is a prerequisite to a contract service agreement. Similarly, contractors who have completed a GIPSA plant survey for any other purpose within one year of the award will also be deemed to have satisfied this requirement.

Completion of the plant survey prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey within the past year, it must provide proof of an acceptable plant survey not later than 10 business days from the date of the contract. Failure to provide this documentation within the proper time frame will result in the contract being terminated for cause.

E. Packing Season

All corn syrup products must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Types and Styles of Corn Syrup

The types and styles of corn syrup to be purchased will be specified in each Invitation.

G. Packing, Labels and Packaging**1. Primary Containers**

Corn Syrup (high fructose) delivered pursuant to this Announcement and applicable Invitations should be packaged in bottles as indicated below:

- a. Glass Bottles. Glass bottles will contain 16 fluid ounces of product and shall be of the type and style normally used in commercial practice for corn syrup.
- b. Plastic Bottles. Plastic bottles will be blow molded from natural, unpigmented polypropylene or propylene-ethylene copolymer and may be with or without handles, and shall be of the type and style normally used in commercial practice for syrup. Plastic resins and antistatic agents must comply with FDA requirements for use in contact with foods.

Capacity - 16 or 24 fluid ounces of product.

Shape - Type and style normally used in commercial practice.

Finish - Finish that is normally used in commercial practice.

All containers must be of food grade quality in compliance with the Food Additives Regulations of the Federal Food and Drug Administration.

All containers must be completely sealed.

The bottles must be suitably code marked so that the product can be identified with related inspection certificates.

2. Secondary Containers (cases)

- a. Shipping containers for 16-Ounce Glass or 16-Ounce Plastic. The bottles will be packed in a new corrugated fiberboard shipping containers with partitions that provide a separate cell for each bottle and which are acceptable by common or other carriers for safe transportation to destination. Furthermore, the Contractor will furnish a Certificate of Conformance to the USDA Grader that the shipping containers when full of product can withstand stacking two pallets or 14 tiers high.

- c. Shipping containers for 24-Ounce Plastic Bottles. The bottles will be packed in a new corrugated fiberboard shipping containers with an H, Z or U type/style divider meeting good commercial practices and which are acceptable by common or other carriers for safe transportation to destination. Furthermore, the Contractor will furnish a Certificate of Conformance to the USDA Grader that the shipping containers when full or product can withstand stacking two pallets or 14 tiers high.

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 1, "Required Markings for Shipping Containers".

Cases may be marked by printing or stenciling or by preprinted (with **BLACK INK**), self-adhesive stickers. Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that they cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 5, "Please Recycle" Symbol and Statement or Exhibit 6, "Corrugated Recycles" Symbol and Statement.

3. Tape Sealing of Shipping Containers

Shipping cases of corn syrup products must be sealed by plastic tape in lieu of glue. The tape must be sufficient width and strength that is used commercially to be acceptable by common carriers for safe transportation to destinations. The tape must extend down the sides or ends at least two inches. A tape of the see-through type shall be used.

4. Labels and Case Markings

The containers, labels, cases and case markings shall meet the United States Standards for Condition of Food Containers (7 CFR Part 42) except that the Flap (b) section Table VI-Rigid and Semirigid Containers – Defects – Flap (b) is waived provided that the flap gap does not exceed 1 inch and the flaps are fully glued.

The bottles will be labeled with full wrap-around labels or 2 spot labels using the colors required in the mechanical layout for the applicable product and be of the type and design shown in mechanical for base art and overlay. These mechanical layouts,

suitable for reproduction, are available from the Contracting Officer upon request. All printing will be made scuff resistant by the application of a varnish, lacquer, or synthetic coating to the label after printing. Shipping cases for corn syrup products shall be printed or stenciled with **BLACK INK** as shown in Exhibit "2". The Universal Product Code (UPC) bar code must be placed on the shipping cases. See Exhibit "4" for details. The net weight must be expressed in metric as well as avoirdupois units.

H. Universal Product Codes (UPC)

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 4. The Contractor's UPC is not acceptable. The primary container UPC must be positioned on the label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

I. Palletization Requirements

1. Pallets

Pallets must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality woods. Used pallets must be No.1 hardwood or its equivalent in new softwood. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

2. Unitization

Each delivery unit of corn syrup must be unitized (palletized and stretchwrapped). Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or "lock 'n pop" is acceptable.

II. Commodity Specifications

Net Weight Specification —

The sample average net weight must meet the specified net weight requirements, and no individual container in the sample shall have an unreasonable net weight. Unreasonable net weights will be:

<u>Net Weight Requirement</u>	<u>Unreasonable Net Weight</u>
2.16 pounds (24-fluid ounces)	2.11 pounds or less
1.44 pounds (16-fluid ounces)	1.37 pounds or less

Sample Size per lot shall be as follows:

<u>Lot Size in Primary Containers</u>	<u>Gross Weight</u>	<u>Tare Weight</u>
Less than 251 primary containers	6 primary containers	6 primary containers

More than 250 primary containers	18 primary containers	18 primary containers
Appeal	36 primary containers	36 primary containers

A representative sample from every lot shall be submitted to the laboratory for testing.
The lot must meet the following specifications:

Corn Syrup (High Fructose) will be formulated from corn produced in the United States (including Puerto Rico). The syrup shall meet the salient characteristics and analytical requirements specified in the Commercial Item Description (CID) A-A-20124B, attached as Exhibit 8.

III. Inspection and Checkloading

A. Requirements

Representatives of the USDA Grain Inspection, Packers and Stockyards Administration, Federal Grain Inspection Service (FGIS) (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1. Inspection of corn syrup products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative sample units will be examined and analyzed in accordance with applicable provisions of Commercial Item Description (CID), A-A-20124B, and United States Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Invitation.

B. Certification

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

C. Procedures

The Contractor must give the USDA Grader at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code.

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery, except as noted in A or B below. If any lot of corn syrup fails to meet the product or packaging requirement noted below, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the contract price less the minimum discount specified, depending upon the reason(s) for the failure to meet specifications.

A. Product

Weight Deficiency (Net weight or unreasonable net weight)

- (1) If any lot fails low average or low adjusted net weight, the discount will be twice the percentage by which the lot fails to meet the minimum required weight.

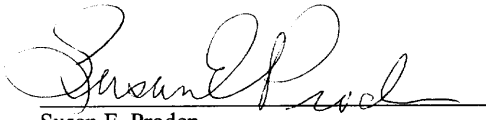
Example: Weight required for a given bottle is 100.0 ounces. The average weight for a given lot of product is 97.5 ounces. Such lot is then 2.5 ounces, or 2.5 percent below the required weight (100.0 ounces). The purchase price for such lot would be the contract price less a discount of 5.00 percent of such price.

- (2) If any lot fails requirements for unreasonable net weight the discount shall be 1 percent (.01) of the contract price.
- (3) If any lot fails because of a combination of both (1) and (2) above, the discount must be whichever of the individual discounts is greater.

B. Packaging

Secondary Container (Case) Markings

- (1) Missing Contract Number: Subject to a two (2) percent discount.
- (2) Missing "Not to be Sold or Exchanged" Statement: Subject to a two (2) percent discount.
- (3) Incorrect or missing "Distributed by USDA in Cooperation with State and Local or Tribal Governments for Domestic Food Assistance Programs" Statement: Subject to a two (2) percent discount.
- (4) Incorrect or missing Pack Date: Subject to a one (1) percent discount.
- (5) Incorrect or missing UPC Code: subject to a one (1) percent discount.
- (6) Missing "USDA Shield": Subject to a one (1) percent discount.
- (7) Missing "Recycle Symbol": Subject to a one (1) percent discount.

A handwritten signature in black ink, appearing to read "Susan E. Proden", written over a horizontal line.

Susan E. Proden
Contracting Officer
Fruit and Vegetable Programs
Agricultural Marketing Service

V. Exhibits**Exhibit 1****Required Markings for Shipping Containers**
ALL PRINTING TO BE IN BLACK INK

DO NOT STACK OVER TWO PALLETS OR FOURTEEN TIERS HIGH

<u>BOTH SIDE PANELS</u>		<u>BOTH END PANELS</u>
PRODUCT NAME		PRODUCT NAME
1/		CONTRACT NO. 2/
		PACKED IN 3/ BY
		4/
USDA SYMBOL	5/	6/
DISTRIBUTED BY USDA		
IN COOPERATION WITH STATE AND LOCAL		
OR TRIBAL GOVERNMENTS FOR DOMESTIC		
FOOD ASSISTANCE PROGRAMS		
NOT TO BE SOLD OR EXCHANGED		
STORE IN COOL, DRY PLACE		

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert the size and number of packages per case (i.e. 12/16 fl. Oz. Or 12/24 fl. oz. bottles).
- 2/ Insert the last five digits of contract number.
- 3/ Insert month and year packed (The first month of packing season is acceptable).
- 4/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 5/ Insert Universal Product Code (see Exhibit "4").
- 6/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 2
Alternative Label for Shipping Containers
(Includes all Required Information)



Product Name

Style

Size/Number per case

Contract Number xxxxxxxxx

Packed in: Month Year

Packed by: ABC Company

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

NOT TO BE SOLD OR EXCHANGED

STORE IN COOL, DRY PLACE



1234567891012345678910

Exhibit 3
Sample Alternative Label for Shipping Containers



CORN SYRUP
(High Fructose)

12/24 OZ Fl Btl

Contract Number 120292000

Packed in: November 1999

Packed by: ABC Company

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED
STORE IN COOL, DRY PLACE**



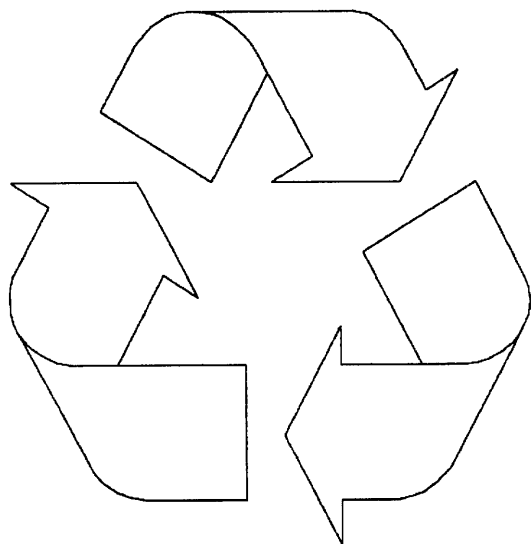
1 11 07 15001 01424 2

Exhibit 4
Universal Product Codes

<u>COMMODITY</u>	<u>PRIMARY CONTAINER</u>	<u>SHIPPING CONTAINER</u>
CORN SYRUP (12/24 -oz.)	7 1500101251 7	1 07 15001 01251 4
(24/16-oz.)	7 1500101250 0	1 07 15001 01250 7

Exhibit 5

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 6

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 7

USDA Symbol



Exhibit 8

INCH-POUND

A-A-20124B
April 5, 1995
SUPERSEDING
A-A-20124A
March 4, 1994

COMMERCIAL ITEM DESCRIPTION

SYRUP

The U.S. Department of Agriculture has authorized the use of this commercial item description by all Federal agencies.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers syrup, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The syrup shall conform to the following types and styles as specified in the solicitation, contract, or purchase order.

Types and styles.

- Type I - Syrup, blended, corn, high fructose
- Type II - Syrup, blended, corn and refiners'
- Type III - Syrup, blended, invert and sugar syrup (sucrose)
- Type IV - Syrup, imitation maple

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456,

FSC 8925/8940

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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Style A - Regular (Type IV only)

Style B - Reduced calorie (Type IV only)

3. SALIENT CHARACTERISTICS.

3.1 Odor, flavor, and color: The syrup shall have an odor, flavor, and color typical of the type specified.

3.2 Foreign material: The syrup shall be free from foreign material (e.g.; metal, wood, glass, insects, insect fragments, filth, caramelized particles, etc.).

3.3 Finished product:

3.3.1 Type I - Syrup, blended, corn, high fructose: Type I syrup shall contain no added coloring, and shall be flavored with vanillin, U.S.P. grade, or ethyl vanillin, or any combination of the two. A defoaming agent that is approved by the Food and Drug Administration (21 CFR 173.340) may be used at the level permitted. The product shall be heat processed (pasteurized) according to good commercial practice. Either hot fill or pasteurization in the container is acceptable. The syrup shall be composed of corn syrup, high fructose corn syrup, water, and flavorings, with the following minimum percentages of corn syrups:

	Minimum percentage <u>(by weight)</u>
Corn syrup (42 Dextrose Equivalent)	79
Corn syrup (55 percent high-fructose)	14

3.3.2 Type II - Syrup, blended, corn and refiners': Type II syrup shall be formulated from not less than 10 nor more than 20 percent (solids basis) of fancy grade refiners' syrup, blended with corn syrup.

3.3.3 Type III - Syrup, blended, invert and sugar syrup (sucrose): Type III syrup shall be formulated from equal parts of invert sugar and sugar syrup (solids basis).

3.3.4 Type IV, Style A - Syrup, imitation maple, regular: Type IV, Style A syrup shall possess a characteristic maple flavor. It shall be clean, clear, free from fermentation, and free from any objectionable flavor, odor, or sediment. The syrup shall be manufactured in accordance with the U.S. Standard of Identity for Table Sirup, 21 CFR, Part 168.180. It shall be colored to simulate U.S. Grade A table maple syrup. The color shall not be lighter than light amber nor more than slightly darker than dark amber, however, it may not be off-color.

3.3.5 Type IV, Style B - Syrup, imitation maple, reduced calorie: Type IV, Style B syrup shall possess a characteristic maple flavor. It shall be clean, clear, free from fermentation, and free from any objectionable flavor, odor, or sediment. The syrup shall be manufactured in accordance with Type IV, Style A, except that there shall be at least 25 percent fewer calories per serving. It shall be colored to simulate U.S. Grade A table maple syrup. The color shall not be lighter than light amber nor more than slightly darker than dark amber, however, it may not be off-color.

3.4 Analytical requirements: Unless otherwise specified, analytical requirements for the syrups shall be as follows:

Type and style	Solids	Maximum ash (Percent)	Color
Type I	Minimum 75 percent Brix solids	0.5	Not darker than "Water White" <u>1/</u>
Type II	Minimum 72 percent Brix solids	1.0	--
Type III	Minimum 76 percent Brix solids	0.2	--
Type IV, Style A	Minimum 65 percent Brix solids	--	Not lighter than "Light Amber" nor more than slightly darker than "Dark Amber" and not off- color <u>2/</u>
Type IV, Style B	Less than 44 percent Brix solids	--	Not lighter than "Light Amber" nor more than slightly darker than "Dark Amber" and not off- color <u>2/</u>

1/ Color shall be determined using Color Standards for "Extracted Honey" developed by the U.S. Department of Agriculture.

2/ Color shall be determined using Color Standards for "Table Maple Sirup" developed by the U.S. Department of Agriculture.

A-A-20124B

3.4.1 Analytical testing: Chemical analyses shall be made in accordance with the following methods in the Official Methods of Analysis of the AOAC, or other tests as specified below:

Test	Method/Test
Solids (Brix)	932.14 C
Ash	900.02
Color, Type I	Visual Comparison Test (As described by the U.S. Standards for Grades of Extracted Honey, 7 CFR 52.1398) ^{1/}
Color, Type IV	Visual Comparison Test (As described by the U.S. Standards for Grades of Table Maple Sirup, 7 CFR 52.5964) ^{1/}

^{1/} The sample is placed in colorless cells of optical glass or plastic (internal width of 0.10 inch [0.254 cm] and outside diameter of 1-7/16 inch [3.651 cm] by 3-1/2 inches [8.89 cm]) and compared with U.S. Department of Agriculture permanent glass color standards.

4. REGULATORY REQUIREMENTS.

4.1 The delivered syrup shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the syrup within the commercial marketplace. Delivered syrup shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Contractor's certification. The contractor shall certify and maintain substantiating evidence that the syrup offered meets the salient characteristics of this CID, and the syrup conforms to the producer's own drawings, specifications, standards, and quality assurance practices, and is the same syrup offered for sale in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, will determine the quality assurance of the syrup according to FGIS procedures. The syrup shall be examined or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers should specify:

- Type(s) of syrup.
- Style(s) of Type IV, imitation maple syrup.

7.2 Sources of documents.

7.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC may be obtained from: **AOAC International, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201-3301.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This three-volume set may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (Master Charge or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Food Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building P.O. Box 96456, Washington, DC 20090-6456.**

Copies for the U.S. Standards for Grades of Extracted Honey and Table Maple Sirup are available from: **Chief, Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0709, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, Washington, DC 20407.**

A-A-20124B

Military activities should submit request for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - IHS, NIH
USDA - FV
VA - OSS

PREPARING ACTIVITY:

USDA - FV